Piano cottura incassato
Built-in hob
Placa encastrável

HIG 75220 S

BEKO

Please read these instructions before installation or using your appliance!

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.

The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.

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Table of Contents

1 GENERAL INFORMATION 4

Overview 4

Technical Data 5

Accessories supplied with the unit 5

Injector Table 5

2 SAFETY INSTRUCTIONS 6

Explanation of safety instructions 6

Basic safety instructions 6

Safety for children 7

Safety when working with gas 7

Intended use 8

Disposal 8

Packaging material 8

Future transportation 8

3 INSTALLATION 9

Before installation 9

Installation and connection 10

Gas conversion 11

4 PREPARATION 13

Tips for saving energy 13

Initial operation 13

First cleaning of the appliance 13

5 HOW TO USE THE HOB 14

General information on cooking 14

How to use hobs 14

6 MAINTENANCE AND CARE 16

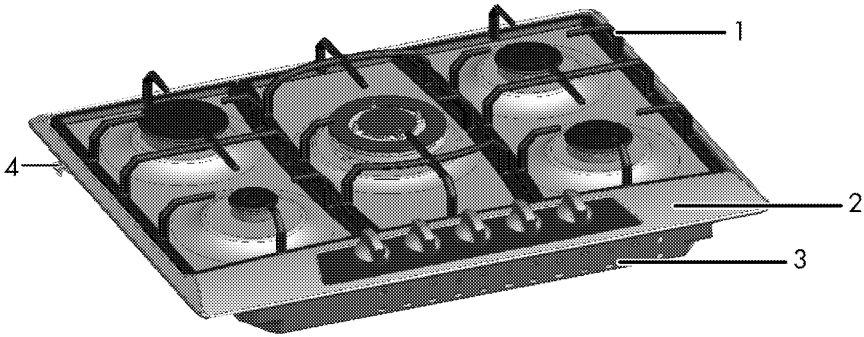
General information 16

How to clean the hob 16

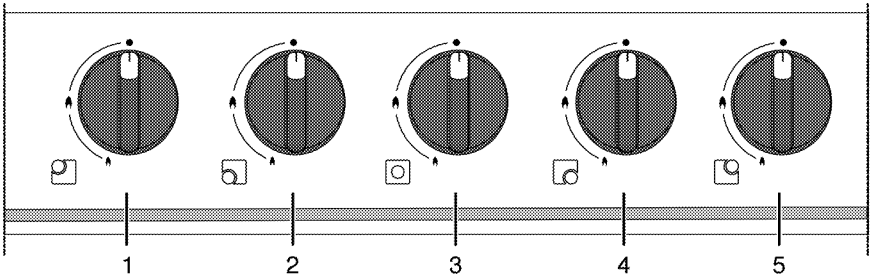
7 TROUBLESHOOTING 17

1 GENERAL INFORMATION

Overview



1 Pan support
2 Burners' plate
3 Base cover
4 Assembly clamp



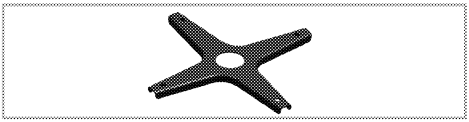
1 Rapid burner Rear left
2 Auxiliary burner Front left
3 Wok burner Middle
4 Normal burner Front right
5 Normal burner Rear right

Technical Data

Voltage/frequency	220-230 V ~ 50 Hz
Fuse protection	min. 6 A
Cable type / cross section	H05RR-FG 3 x 0,75 mm^2
Cable length	max. 2 m
Gas device category	II $_{2H3+}$
Gas type/pressure	NG G 20/20 mbar
Total gas consumption	11.5 kW
Conversion to gas type/pressure§ – optional	LPG G 30/28-30 mbar Propane31/37 mbar
Outer dimensions (height/width/depth)	99 mm/680 mm/510 mm
Installation dimension (width/depth)	560 mm/490 mm
Burners	
Rear left	**Rapid burner**
Power	2900 W
Front left	**Auxiliary burner**
Power	1000 W
Middle	**Wok burner**
Power	3600 W
Front right	**Normal burner**
Power	2000 W
Rear right	**Normal burner**
Power	2000 W

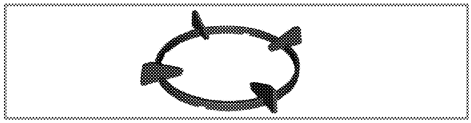
Accessories supplied with the unit

Coffee pot adaptor



Can be used for a coffee pot.

Wok adaptor



Can be used for hosting a wok pan with a round bottom.

Injector Table

Position hob zone **Gas type / Gas pressure**	**2900 W Rear left**	**1000 W Front left**	**3600 W Middle**	**2000 W Front right**	**2000 W Rear right**
G 20/20 mbar	115	72	133/147	103	103
G 30/28-30 mbar	87	50	96	72	72
G 31/ 37 mbar	87	50	96	72	72

2 SAFETY INSTRUCTIONS

Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.

DANGER
High risk of personal injury.
Non-observance may or will cause serious injuries or death.

CAUTION
Risk of personal injury.
Non-observance may or will cause minor or medium injuries.

NOTICE
Risk of material damage.
Non-observance may or will cause damage on the appliance or other objects.

Important
Tip for the user.
Useful information on how to use the appliance. No injury risk information.

Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

  Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *TROUBLESHOOTING, page 17*.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Do not leave empty pots or pans on plates that are switched on. They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the

surface of appliance. These kind of dishes should not be used to keep food either.

- Check all controls on the appliance are switched off after use.

Important
For the warranty to be valid, the appliance must be installed by a qualified person in accordance with current regulations.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons.
- Prior to the installation, be sure that the conditions of local distribution (gas type and gas pressure) and the adjustment of the appliance are compatible.
- It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Before installation, page 9*
- The use of a gas-cooking appliance produces heat and humidity in the space where it is located. You should assure a good ventilation of the kitchen: keep open the natural ventilation exits, or install a mechanic ventilation device (hood).
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas

DANGER
Risk of explosion and poisoning!

Do not use open fire and do not smoke.
Do not operate any electric switches (e.g. light switch or door bell).
Do not use a telephone or mobile phone.

1. Close all valves on gas appliances and gas counter.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.

4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.
6. Do not re-enter the property until you are told it is safe to do so.

Intended use

The appliance is designed for domestic use only. Commercial use is not admissible.

This appliance should not be used for heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Disposal

Packaging material

DANGER
Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment and saves precious raw materials.

Future transportation

NOTICE
Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

Important
Verify the general appearance of your equipment by identifying possible damage during the transportation.

Secure the caps and pan supports with adhesive tape.

If you do not have the original carton

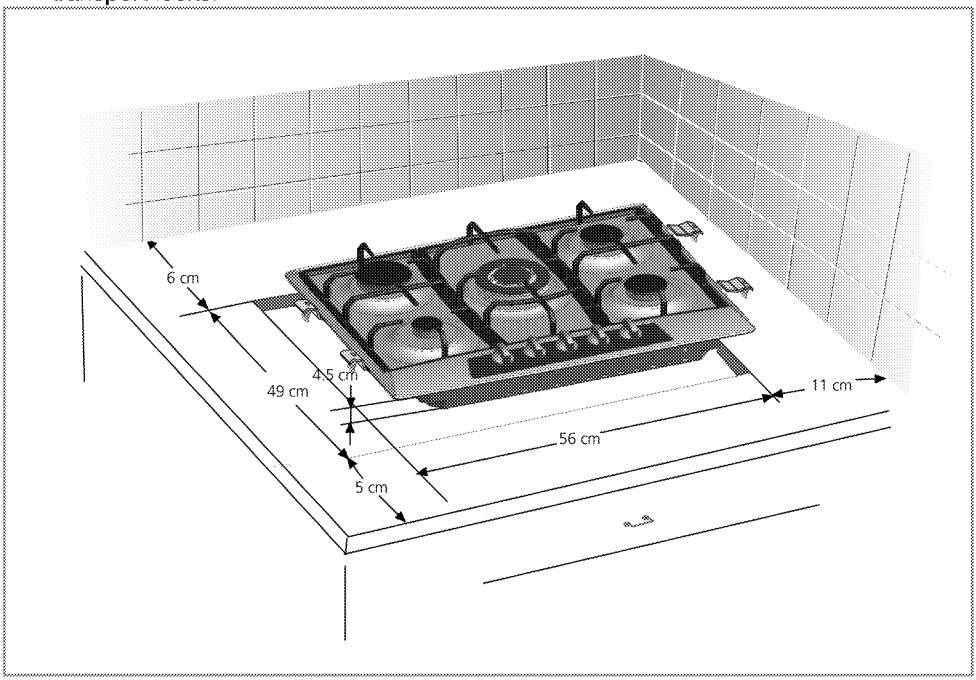
Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

3 INSTALLATION

Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.



Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Room size	Ventilation opening
smaller than 5 m^3	min. 100 cm^2
5 m^3 to 10 m^3	min. 50 cm^2
greater than 10 m^3	not required
In the cellar or basement	min. 65 cm^2

Installation and connection

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.

Connection to the mains supply

Important
This appliance must be earthed!
Our company shall not held responsible for any damage caused by using the appliance without earthed socket.

DANGER
Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

DANGER
Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.

- The mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.
- The appliance mains cable must correspond to the specifications and the power consumption; see *Technical Data, page 5*.

Important
The plug should be easily accessible after installation (but not above the hob).

Plug the mains lead into the socket.

DANGER
Risk of electric shock!
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Connection to the gas supply

DANGER
Risk of explosion or poisoning by unprofessional installation.
The appliance may be connected to the gas distribution system only by an authorized qualified person.

DANGER
Risk of explosion!
Before starting any work on the gas installation, please shut off the gas supply.

- Pressure and type of the gas supplied from the local distribution center must correspond to the data specified on the rating plate or gas type indication label of the unit.

NOTICE
Your appliance is adjusted for Natural gas.

- Natural gas installation must be adjusted before the appliance is installed.
- There must be a flex pipe at the outlet of the installation for the natural gas connection and the tip of this pipe must be closed with a plug.
- Service Representative will remove the plug during connection and connect

your appliance by means of a straight connection device (coupling).

- Make sure that the natural gas valve is readily accessible.
- If you need to use your appliance later with a different type of gas, you must consult the authorised Service for the related conversion procedure.

Leakage control at the connection point

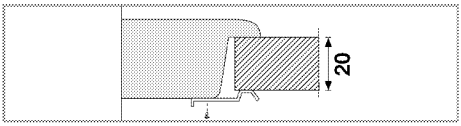
- Make sure that all knobs on the appliance are turned off. Make sure that the gas supply is on. Prepare soapy foam and apply it onto the connection edge of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.

Important
Never use a match or lighter to check for gas leakage.

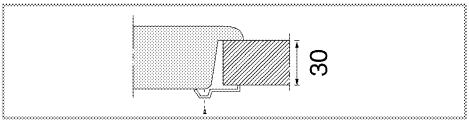
Installation

1. Place hob into aperture and align it.
2. In order to avoid the foreign substances and liquids penetrating between the hob and the worktop, please apply the putty supplied in the package to the contour of the housing in the worktop before installation but make sure that the putty does not overlap.
3. Secure the hob with brackets.

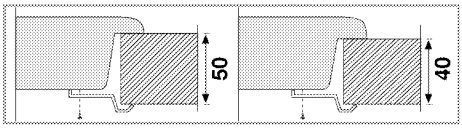
» For worktops 20 mm thick, install the brackets as under:



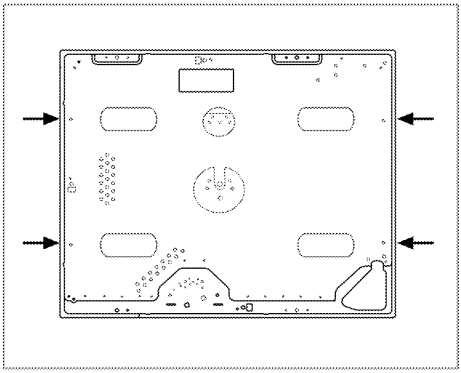
» For worktops 30 mm thick, install the brackets as under:



» For worktops 40 to 50 mm thick, install the brackets as under:



4. **Bottom view (clamp holes)**



5. Connect hob.

Important
Clamping to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

Important
The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner.

Gas conversion

DANGER
Risk of explosion!
Before starting any work on the gas installation, please shut off the gas supply.

In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

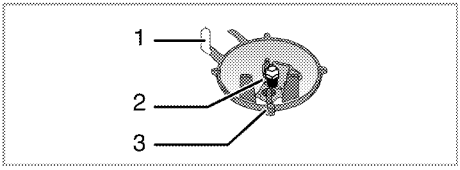
- **Call the authorised service for the gas conversion of your appliance.**

Exchange injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

NOTICE
New injectors have their position marked on their packing or table can be referred*Injector Table, page 5*

Important
Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call the authorised service if it is necessary to change the taps.



1 Sparking plug
2 Injector
3 Burner

Reduced gas flow rate setting for hob taps

1. Ignite the burner that should be adjusted and turn the knob to the reduced position.
2. Take out the knob off.
3. With a screwdriwer, make the tap reduced flow adjustment from the injector that is on the gas tap.

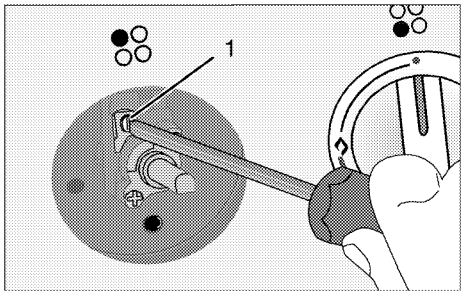
For LPG (Butane - Propane) turn the screw clockwise.

For the natural gas, you should turn the screw **counter-clockwise** once.

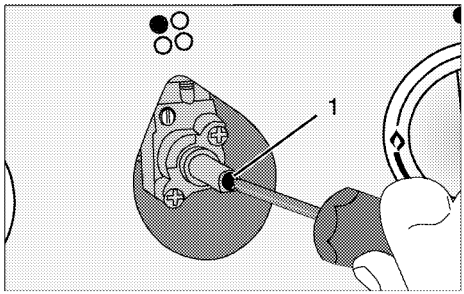
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn to the opposite.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary. See below diagrams.



1 Flow rate adjustment screw



1 Flow rate adjustment screw

NOTICE
If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use pots/pans with lids for cooking. Without a lid, the current consumption may be up to four times higher.
- Choose the plate which is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. For larger plates more energy is needed.

Initial operation

First cleaning of the appliance

NOTICE
The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

5 HOW TO USE THE HOB

General information on cooking

DANGER
Risk of fire by overheated oil!

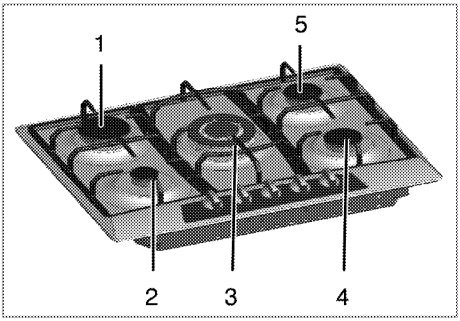
When you heat oil, do not leave it unattended.
Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.

Cooking with gas

- The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place the pan onto the pan support in a central position.

How to use hobs



1 Rapid burner 22-24 cm
2 Auxiliary burner 12-18 cm
3 Wok burner 22-24cm
4 Normal burner 18-20 cm
5 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In the off position (top) the gas supply to the plates is locked.

Ignite the gas burners

The burners are ignited with the hob control knobs.

1. Keep hob control knob pressed.

» A spark ignites at the plate.

2. Turn anticlockwise to the large flame symbol.

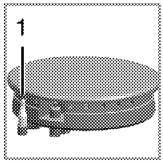
» The escaping gas is ignited.

3. Adjust to the desired cooking power.

Switch off the gas burners

Turn burner control knob to off position (top).

Flame failure device (model dependant)



In case of any flame failures for any reasons in the top burners, the flame failure device immediately cuts of the gas flow.

1 . Flame failure device

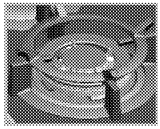
- Turn the knob clockwise direction by pressing and wait for its ignition.

- Keep the knob at pressed position for 3-5 seconds after you see the flame around the burner.
- Repeat the sequence of operations if the flame does not continues. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.

DANGER
Risk of deflagration incase of unburned gas!

Do not press the knob for longer than 15 seconds if there was no ignition.
Wait for one minute and then repeat the ignition process.

Wok burner



The feature of wok burner is rapid cooking. Especially, it is used for cooking the vegetables and meat pieces that are cut into slices at the high temperature in the short time.

For this cooking type, the wide and shallow frying pan is used. This frying pan can conduct the heat rapidly, and cook the vegetable pieces at the same temperature.

Because of rapid heating and equal distribution of temperature, the vegetable can be crisp. Furthermore its nourishment value can be protected.

If required, the cooking is made with normal pan on the wok burner. When a standard pan is used, don't use the wok adaptor on the wok burner.

6 MAINTENANCE AND CARE

General information

DANGER
Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.

DANGER
Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.

NOTICE
The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!

Important
Do not use steam cleaners for cleaning.

How to clean the hob

Gas hobs

1. Remove pan supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.
4. While placing pan supports, take care that burners centered to pan supports.

7 TROUBLESHOOTING

DANGER
Risk of explosion or poisoning by unprofessional repair.

Repairs on the appliance must be carried out by an approved service centre.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Gas

Malfunction/problem	Possible cause	Advice/remedy
No ignition spark is produced.	No electric supply to the appliance.	Check fuses in the fuse box.
No gas is emitted.	Main gas tap is closed.	Open gas tap.
	Safety tube is bent.	Install safety tube without bends.
Burners do not burn smoothly or not at all.	Burners are dirty.	Clean burner parts.
	Burners are not dry.	Dry burner parts.
	Burner cap is not securely positioned.	Position burner correctly.
	Gas tap is closed.	Open gas tap.
	Gas container is empty (in case of LPG connection).	Replace gas container.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the technical service.

Important
Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.